



# Food Establishment Inspection Report



**Houston Department of Health and Human Services**  
**Environmental Health Division / Consumer Health Services**  
**Phone: 832.393.5100 Fax:832.393.5208**  
**www.houstontx.gov**

Establishment **THIEN PHU WEDDING REST (TOTAL ESTABLISHMENT)**

Acct # **202450**

Address **11360 BELLAIRE BLVD 100**

Zip **77072**

Owner **CO VAN VO**

Type Insp **Routine Inspection (001)**

Date  
**04/24/2019**

Arrival  
**01:05 PM**

Departure  
**02:05 PM**

Telephone  
**(281) 568-1448**

District  
**206**

Score  
**3.00**

Permit Expiration  
**01/19/2020**

Permit Type  
**F,G**

Certified Manager  
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## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	41.00 ° F	Unit / Refrigerator	41.00 ° F	Beef / Walk-In Cooler	41.00 ° F
Fish / Walk-In Cooler	41.00 ° F	Beef / Walk-In Cooler	40.00 ° F	Sauce / Walk-In Cooler	41.00 ° F
Rice / Walk-In Cooler	41.00 ° F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge of the food establishment / mobile food unit not in compliance in accordance with provisions of article II concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness / not ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented.</p> <p>Provide Employee Health Policy(Form 1-B Conditional Employee or Food Employee Reporting Agreement) ready for inspection. New Violation.</p>	04/24/2019
20-21.03(b)(10)b	<p>Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date".</p> <p>Provide date marks for prepared food held more than 24 hours or discard. New Violation.</p>	04/24/2019
20-21.07(a)(03)	<p>General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.</p> <p>Provide written written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. New Violation.</p>	04/24/2019

## COMMENTS

Person in Charge (Signature) Hue Van Vo

Date: 04/24/2019

Sanitarian (Signature) Yen Vu (YXV)

Date: 04/24/2019



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20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Provide effective measures intended to eliminate the presence of (roaches) on the premises. Observed roaches on floor in the kitchen. New Violation.	04/24/2019
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Seal holes at the bottom of back door in the kitchen to prevent rodent/insect entry. New Violation.	04/24/2019
20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	04/24/2019
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. Food establishment in operation without the person in charge possessing a city of Houston issued Food Service Manager's Certification. Provide a certified manager to be on duty at all times. Person in-charge (Hue V Vo) has Professional Food Manager Certification issued 04/14/15. Take certification to City of Houston at 8000 N Stadium, 1st Floor permit office to obtain City certification. New Violation.	04/24/2019

Person in Charge (Signature) Hue Van Vo

Date: 04/24/2019

Sanitarian (Signature) Yen Vu (YXV)

Date: 04/24/2019

Received By Hue Van Vo